

Fermí Puig

Granollers, 1959



If Fermí Puig had to choose a single term to describe his own cooking and take it from the history of art to make it more universal, he would most likely say *neoclassical*. As everyone knows, the neoclassical style was inspired by the Greco-Roman tradition. Translating this to culinary terms means that he sublimates Occidental tradition, - particularly its French elements-, without ever forgetting what is most at hand: Catalan cuisine. And truly, cooking is like language, we start with our native tradition and we always go back to it. To reinterpret classical cuisine is a very appealing idea, especially if the cook is contemporary and knows how to adapt it to the taste of the present. We are not dealing with archaeology, but using the past as a starting point with great possibilities. This can not be all, it is obvious: a Chef must always be agile making combinations, respect the flavour of a particular product (baby squids for instance) or be able to make the most of all the ingredients that arrive to his kitchen. Fermí Puig has taken this path and knows by heart how to execute it to excellence.